

# CANAS FEAST



2023

**PINOT GRIGIO**

COLUMBIA VALLEY AVA

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** Sept. 15<sup>th</sup> - 30<sup>th</sup>

**COOPERAGE:** 100% Stainless Steel

**pH:** 3.46

**ALCOHOL:** 12.1%

**BOTTLED:** April 2024

**AGING:** Drink now

## **FOOD PAIRING SUGGESTIONS**

Roast Pork Loin,  
Salt Cod Fritters,  
Chicken Tandoori, Sushi,  
Caprese Salad



## **VINTAGE TRENDS**

**Late Start Followed by Ample Heat & Favorable Harvest Conditions...or Silver Linings**

What started off looking like another cool/late vintage turned out to be a relatively easy growing season for most varieties thanks to a warmer May and consistently hot-ish summer. While there were fewer temperature extremes compared to the previous 2 years, the cumulative Growing Degree Days (GDD) for 2023 tracked very closely with 2021 - a record high year for GDD. Harvest started for us on the earlier side of "average", picking our Primitivo on the 7th of September, but in general moved along at a reasonable pace with the last picks of Cab. Sauv. and Barbera hanging out into the 3rd week of October.

The shiny spot on this vintage will likely be the concentration of flavors and aromas due to smaller berries - a silver lining on a relatively small cloud.

## **WINEMAKER NOTES**

Strolling about the knotted streets of Venezia, it's not hard to get lost among the seemingly endless micro-islands separated by a bustling highway system of ancient canals. It's also not hard to find a spot for an impromptu aperitivo at any one of the numerous Bacari (Venetian wine bars) offering small plates (cicchetti or cicheti in Venezia) and crisp white, regionally grown wines - Friuli, Soave, and Prosecco come to mind. Brightly aromatic, full-fruited and bursting with zesty fresh intensity, these wines are the perfect complement to such delicious distractions discovered along those memorable perambulations. Pinot Grigios from northeastern Italy, ripened by the cooler nighttime temperatures typical in northerly climates and higher elevation regions, are beautiful examples.

There are pockets in the Columbia Valley that share many of these characteristics. Planted in the shadow of the eastern foothills of the PNW's Cascade Mountain range, our Pinot Grigio patiently ripens, embraced by the gentle breezes flowing along the Columbia and Yakima Rivers, and tempered by the cool, desert night air. Such conditions are favorable to longer hangtime for perfect ripeness and flavor development without sacrificing acidity, producing full-flavored white wines balanced with fresh citrusy crisp characters.

## **TASTING NOTES**

Fresh tropical aromas of pineapple & heady notes kaffir lime leaves are accompanied by hints of grapefruit peel and a slaty undertone. Citrusy flavors of tangerine, kiwi and lemon curd hint at the riper aspects of this warmer vintage while still maintaining the beautiful zesty quality for which Pinot Grigio is often cultivated in the Mediterranean. Aromatic, juicy, refreshing, and easy, this wine indicates some of the classic standard-bearers of unpretentiously delicious white wine.



EXPLORE WINES FROM OUR OTHER *WINE FAMILIES*, INFLUENCED BY THE HISTORIC REGIONS OF ITALY, BORDEAUX, RHONE & THE PACIFIC NW.

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